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WAR FOOD ADMINISTRATION  
WASHINGTON, D. C.  
REQUIREMENTS TO BE CONSIDERED BY WFA IN  
RECOMMENDING LOCKER PLANTS

A. GENERAL REQUIREMENTS

1. Any applications mailed by the applicant on or after January 1, 1944 must be prepared according to this revised procedure.
2. The proposed construction should be such that it will have space, equipment and general facilities for processing locally produced foods in a satisfactory and sanitary manner. The plant should have approximately 60 square feet of chilling and aging room space for each 100 lockers of capacity except where fruits and vegetables will constitute a major proportion of the product to be stored.
3. The plant should have sufficient coil and compressor capacity to maintain the desired temperatures as well as chill and freeze the probable product load. The insulation and coil capacity in the locker room should be such that desired room temperatures may be maintained with not more than 15° difference between refrigerant and room temperature.
4. The amount of funds invested by the owner or local people should be such that the project is financially sound.
5. The rates to be charged for processing and storage should be such that they will encourage full and efficient utilization of the facilities by patrons but still be adequate to cover costs of operation plus a reasonable profit.
6. The plant should be so located that it will be reasonably convenient for the prospective patrons.
7. Projects should not be proposed in towns where there is an existing locker plant or where another applicant has met the requirements and the application is in process.
8. New locker plants shall have not less than 3250 cubic feet gross of low temperature storage space exclusive of the sharp freezing space. (Room for approximately 250 lockers) This cubic content may be arrived at by cubing the dimensions inside the insulation in the low temperature storage space.

B. GENERAL LIMITATIONS ON THE LIST OF MATERIALS & EQUIPMENT

1. Population of Town or City	Refrigeration Compressors	Coils
Up to 15,000	New or used	New
15,000 to 25,000	Preferably used	New
25,000 to 50,000	Used only	New
Over 50,000	Used only	Used only
2. Normally $1\frac{1}{2}$ to 2 H.P. of compressor capacity per 100 lockers of capacity is adequate. Compressor capacity in excess of this ratio will necessitate satisfactory justification.		
3. Normally $12\frac{1}{2}$ pounds of copper for wire per 100 lockers of capacity is adequate.		
4. This program was set up on the basis of projects being housed in existing buildings. Projects requiring a new building will not be recommended in towns or cities with a population in excess of 15,000, and in all other locations there must be adequate justification for such construction and new construction must minimize the use of materials and manpower.		

C. RENTAL REQUIREMENTS FOR NEW PLANTS AND EXPANSION TO EXISTING PLANTS

- 1.(a) Not less than 150 families who are producers of food must have paid their first year's advance locker rental in a new plant of the minimum size (3250 cubic feet of low temperature storage space exclusive of the sharp freezing space).
- (b) For new plants with a capacity in excess of the minimum size, the applicant shall have secured advance rentals as follows:

Population of city	Percent of locker capacity* rented to as many families who are producers
Under 15,000	60%
15,000 - 25,000	65%
25,000 - 50,000	70%
Over 50,000	75%

\*Locker capacity can be arrived at by dividing the total cubic content of the low temperature storage room by 14.

2. Where an existing locker plant is to be expanded, the operator shall rent 60 percent of the locker capacity in the contemplated low temperature storage space (gross cubic footage of low temperature storage space divided by 14) to different producers of food (as defined) who are not now renting lockers in the existing plant. However, where the existing plant has more than 80 families for each 1400 cubic feet of low temperature storage space, he may credit the excess (up to 20 families for each 1400 cubic feet) to the number of new families required for expansion.

**Exception:**

In those cases where more than 25 percent of the families renting lockers in the present plant are non-producers, the applicant may not use any of the present renters as a credit on the number required for expansion.

The applicant must furnish a list of all families renting lockers in the present plant and a separate list of new families renting lockers in the proposed expansion.

The word "producer" as used in this instance shall mean:

1. Persons who are resident operators of farms.
2. Persons who reside in town but who supervise the operation of a farm by a tenant on a share basis; or by hired labor.
3. Those not classified above but who grow food of the type normally stored in lockers in sufficient quantity to justify the use of a locker. In general, this shall mean at least 200 pounds of meat or poultry or 150 pounds of fruits and/or vegetables which would be stored in the locker.

**D. MONEY IN ESCROW**

1. The applicant shall have all families deposit their locker rentals in an escrow fund to be held by a local bank or other responsible agency.
2. The applicant, or the bank or other agency, shall make up a list of those who have paid their rentals. The list shall contain the names and addresses of the persons who have paid their rentals and the amount of money paid by each. (In case of plant expansion, a list must also be furnished of present renters.)

3. The bank or other agency shall attach to the list a statement certifying that they are holding in escrow the actual cash, as stated on the list, for each of the families listed, and the total amount of cash so held, and that such cash is to be refunded to each individual as listed in case the project is not approved as of a given date.
4. The applicant or the bank or other agency shall submit such list and the certification by the bank to the County Agricultural Conservation Committee at the time application forms and plans are filed with the latter for review and certification.

**E. SUMMARY OF DATA TO BE SUBMITTED AS PART OF THE APPLICATION**

1. The required WPB Forms:

Form WPB-617 - this form (one original and three copies) is to be used if the installation of a system is involved and the cost of the construction (exclusive of the cost of the prime mover (condensing unit) condenser, receiver, evaporated surface (low side), controls, indirect cooling units, and cooling tower) is more than \$5,000.00, the applicant should apply for the whole project, including system on this form.

Form WPB-2449. - This form is to be used in all cases other than above specified. Form WPB-2449 is to be used when the system or parts are required for use in any frozen food locker plant or food processing plant.

When WPB-2449 Form is used and the applicant requests processing equipment items such as grinders, power saws, etc., they must file for each item on WPB-3155 Form.

2. Utility forms must be filed where a new connection is necessary (including gas, electricity, water, and steam heat) (See Utility Company for forms.)
3. Supplemental Information Forms (two copies).
4. One original and two copies (3) of WPB Form 2581 where priorities are requested on scales.
5. Area production urgency committee concurrence must be received in the three Pacific Coast States; Akron, Ohio; Detroit, Michigan; and Hartford, Connecticut areas.
6. One blueprint or floor plan of the project.
7. The required lists (Section D) containing the names and addresses of those renting lockers, as well as the amount of money paid by each family on the list.
8. The statement from the bank or other responsible agency (Section D) certifying it is holding in escrow the actual cash for families as noted on this list.